RADIO CALL SIGN

MS FASCINATION 01/06/2003

CORRECTIVE ACTION AND FOLLOW UP LOG

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.				CORRECTIVE ACTION		
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO		
1	08	LIDO BUFFET Three vacuum breakers in forward beverage station were leaking through the air vent.	Х		Corrected, new vacuum breaker has beer installed.	
2	22	LIDO PANTRY Conveyor dishwasher final rinse spray pressure was 5 Psi. Spray pattern only covered 20% of the width of the dishes passing underneath. Dish surface temperature was tested at 152F even though the water temperature exceeded 180F in the manifold. End cap was missing on the end of final rinse manifold. After repairs were made, pressure still was about 10 Psi.	Х		Have been corrected. Pressure was adjusted and new rinse spray arm have been installed.	
3	33	LIDO PANTRY Grouting between deck tiles was recessed making it difficult to clean. Aged food soil was noted in some areas.		Х	Work in progress on daily basis.	
4	29	PIZZA PANTRY Soiled dish trolley was partially blocking hand wash sink. Pizza operation was not open at the time of inspection.	Х		Removed and crew have been retrained accordingly. Procedure was set.	
5	06	POTABLE WATER SYSTEM During recent weeks, at least 5 charts were filled without the required initials. Daily Calibration notation was not made on chart or log during month. Weekly notations were found. Previous inspection report indicated similar problem which was corrected during following months, but not sustained during recent voyages.	Х		Posted reminder to write daily calibration and initial signature	
6	33	SENSATION DINING ROOM The deck under the buffet counter was damaged. Debris was noted in this area.	Х		The Floor has been maintained, primed and painted. New Cement has been installed.	
7	26	SENSATION GALLEY TOAST AREA A few soiled serving utensils were stored as clean.	Х		All utensils were wash and sanitized! Ensuring everything stored in the area is absolutely clean.	
8	24	SENSATION DISH WASH GLASS WASH The final rinse unit's thermometer registered 208F	Х		Thermometer has been replaced.	
9	33	SENSATION DISH WASH GLASS WASH Rust was noted in the small square deck sink under the glass wash unit.	X		Cleaned and Sanitized 3 M sealant has to be installed in the sean between the stainless steel panels to avoid that the water from the washing machine gets inside the fiberglass of the panels. Proper Cleaning Procedure was Set.	
10	26	SENSATION MAIN GALLEY The microwave was slightly soiled around the plastic profile strip.	Х		The Area was thoroughly cleaned and a cleaning Procedure was set.	
11	20	SENSATION MAIN GALLEY A number of refrigeration units were posted out of order. The vessel had an electrical problem in the morning. Units A54F, A53F, A52F were posted out of order.	X		Have been corrected and units working properly.	
12	20	SENSATION MAIN GALLEY Numerous plate covers were cracked.	Х		Discarded and replaced with new ones. Rotation and issuing schedule set.	
13	33	FOOD SERVICE GENERAL The scuppers throughout the food preparation and cooking areas had worn finish and in some cases corrosion was noted as well.		Х	Work In Progress Scraping, chipping, priming and painting of all the scuppers in the MG are in Progress.	

14	36	MAIN GALLEY CENTER SOUP AREA	Х		Corrected
		The light over the large soup kettle on the right was not working properly.			
15	22	MAIN GALLEY POTWASH	Х		
		The mounted thermometer noted 180f while the final rinse compartment of the sink was			Replaced Steam Trap it was found blocked
		tested at 190f. The wash temperature at the pot wash machine was less than 140f.			– Corrected
16	20	MAIN GALLEY CENTER	Х		Repaired
		Refrigeration unit 157f was posted out of order.			· r · · · ·
17	20	MAIN GALLEY CENTER	Х		Replaced
		Slotted fasteners were noted in the food contact surfaces of the deep fat fryers.	1		
18	20	MAIN GALLEY APPETIZER PANTRY	Х		Repaired
		Several refrigeration units were posted out of order, units	1		
		A 19F, A 17F, AND A 29 F were posted out of order.			
19	21	MAIN GALLEY APPETIZER PANTRY	Х		Repaired
. ,		The bottom of the blast chiller gasket did not seal tightly, excess ice was noted inside the	1		riopan da
		unit.			
20	22	IMAGINATION DISHWASH – GLASSWASH		Х	New Data plate has been posted.
		The data plate was located in an area that made it very difficult to read.		,	Trem Bata plate has been peeted.
21	33	IMAGINATION CLEANING LOCKER	Х		Red Tiles have been installed on the floor
		The deck was worn in the cleaning locker.	1		as suggested by USPH Inspector
22	20	BAKERY/ PASTRY	Х		Repaired
		The refrigeration unit in front of the mixers was posted out of order. Refrigeration units a	1		rtopan ou
		44 F, a 46 F and A 47 f were posted out of order. The Seewer Rondo dough roller was			
		posted out of order.			
23	28	ROOM SERVICE PANTRY	Х		All items removed and stored in
		Clean items were staged on the soiled side of the 3-compartment sink. A fan was placed			appropriate location. Proper storage
		on the clean side of the 3-compartment sink.			procedure set.
24	20	ROOM SERVICE PANTRY	Х		
		Refrigeration unit E 105 was posted out of order.			Repaired
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25	20	ROOM SERVICE PANTRY	Х		Corrected
		The sealant on the back plate of the slicer was loose.			
26	22	CREW POTWASH	Х		Corrected - Replaced Holed Pipe
		The pot-wash unit was posted out of order.			·
27	27	CREW GALLEY	Х		Cleaned and Sanitized.
		The grill drip pan housing was soiled in the flattop grill on the service line.			Proper cleaning procedure set for the
					area
28	19	CREW SERVICE LINE	Х		
		The sneeze guard was missing on one side of the service line.			Built and installed a new sneeze guard
29	38	CREW MESS	Х		Discarded and replaced with a new one.
		The mop in the locker was not hung dry.	1		Proper storage procedure set.
30	16	PROVISION – BUFFET PANTRY	Х		All labels replaced with correct ones.
		The discard dates were not recorded for ready to eat potentially hazardous foods held	1		Proper labeling and storage procedure
		refrigerated for more than 24 hours. The preparation dates were recorded.	1		set.
31	36	PASSAGE TO INDIA	Х		Light Bulbs have been replaced with a
		Less than 220 Lux was noted at the bar.			more Powerful Type